

HOME SCHOOL CULINARY PROGRAMME

\$300

We are excited to welcome you to our online Home School Culinary Programme designed for students between 13 - 19 years of age. Our brand-new Home School Programme gives students an opportunity to nurture their cooking talent from their kitchen at home.



Course Outline

The Home School Programme focuses on Cold Food Presentation.

Practical Cooking (included):

- Tomato Bruschetta
- Fresh Mixed Pickles
- Sushi rolls
- Rice paper rolls
- Prawn cocktail with Thousand Island sauce
- Smoked salmon roulade
- Fruit salad
- Caesar salad
- Bake and ice cupcakes

Duration

You should be able to complete the programme in 100 hours.

Fees

On completion of this course, you will be awarded with an International Culinary Studio Certificate of Achievement* and a Digital Badge.

The investment includes:

- Personal online login to our Learner Management System, all study material and videos.
- Online e-portfolio
- Certification

Note that this programme is a non accredited but is accredited for inclusion within a CENZ Certificate.

Your Student Experience

Your studies will be completed via our Learner Management System. Once registered, your student experience is accessible on any PC, most portable or mobile smart devices - meaning you can study anywhere, anytime to fit into your lifestyle!

Our chef instructors are there to guide you throughout your programme, keeping you motivated until successful course completion.

Course Features

- Join a global community of online culinary students just like you
- Receive one on one tuition, mentoring and feedback with your Chef Instructor
- Fit your study programme into your own schedule
- Have access to all the course material required to complete the modules and assessments
- Your e-portfolio
- Personal login to our Learner Management System
- Study at your own time and pace
- Access to our Hi-Contact teaching model designed to ensure successful course completion for all students

Additional Costs

You need to prepare for the following additional costs, depending on your programme:

- Ingredients: Budget for each recipe to spend \$15.
- Printing of course material (optional)

